

Olive & ivy

RESTAURANT + MARKETPLACE

GROUP DINING

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SCOTTSDALE WATERFRONT

7135 E. Camelback Rd. #195 Scottsdale, AZ 85251



Timeless
**ELEGANCE OF
“ THE
MEDITERRANEAN
WITH
CONTEMPORARY ”
CHIC**

The Dish

Old World meets new at Olive & Ivy, where the flavors and timeless elegance of the Mediterranean blend with contemporary chic. Discover an enticing selection of unexpected and familiar Mediterranean dishes, paired with an impressive wine selection in a rich, elegant, comfortable atmosphere.

Olive & Ivy boasts two luxurious private dining spaces, as well as a beautiful, lush patio overlooking the Scottsdale Waterfront.

Our Spaces



THE GOLD ROOM

Seated Events: up to 12 guests
(One round table seating configuration)

Olive & Ivy's Gold Room offers romance, luxury, and drama. The room is enveloped in flowing drapery and features a stunning Italian-made Murano glass light fixture.

The oversized round satinwood table and gold-toned upholstered high back chairs can accommodate up to 12 guests. This spectacular room offers windows on three sides and access to the patio which can be added to your event upon request.

Our Spaces



THE GALLERY ROOM

Cocktail Reception Events:
up to 45 guests
(Standing Room Only)

Seated Events:
up to 35 guests

Adorned with unique wood chandeliers and a tin-stamped ceiling.

The Gallery Room will create the feeling of being royalty. This private dining room is equipped with a 60" flat screen TV and offers overflow access to the outdoor patio area.

Our Spaces

Olive & Ivy's patio is one of Scottsdale's most luxurious patios, able to accommodate up to 100 people. 4,000 square feet of lush outdoor space is adorned with three water features, seven fire pits, and unique landscape elements.

PATIO DINING

Seated Events: up to 80 guests



THE PATIO LOUNGE

Reception Events: up to 100 guests



Our Spaces



THE MAIN FLOOR

Seated Events:
up to 70 Guests
(Or full restaurant buy-out)

Old World meets new at Olive & Ivy Restaurant & Marketplace, which blends the flavors and timeless elegance of the Mediterranean with contemporary California chic.

Olive & Ivy brings a slice of a bustling Mediterranean neighborhood market to the Scottsdale Waterfront.

Olive & Ivy's upscale casual restaurant showcases Fox Restaurant Concept's trademark passion for craftsman cuisine. Discover an enticing selection of unexpected and familiar dishes in a rich, elegant, laid-back atmosphere.

The Main Dining Room is ideal for both business and social gatherings and is available for large parties, events, and full buy-outs.



BRUNCH MENU

\$35 Per Person

OFFERED SATURDAY & SUNDAY 10AM - 3PM ONLY

Starters

FOR THE TABLE

Fresh Fruit

Assorted Pastries

House Made Focaccia Bread

basil pine nut pesto **VEG**

Entrée

CHOICE OF

Mediterranean Salad

feta, almond, tomato, couscous, oregano vinaigrette **VEG**

Egg Sandwich*

avocado, bacon, american cheese, toasted brioche, mayo, breakfast potatoes

Garden Vegetable Scramble

grilled zucchini, broccolini, tuscan kale, avocado, parmesan, breakfast potatoes **VEG**

Breakfast Burrito

eggs, bacon, potato hash, peppers, salsa, pepper jack, breakfast potatoes

Turkey Grinder

provolone, tomato, cherry pepper, oregano, mayo

BRUNCH ADDITIONS

SEE PAGE 14

Table Side Mimosas

orange juice & bubbles

\$55 per bottle

Enhance your table side mimosas

INCLUDES THREE JUICES: pompassionfruit, mixed berry, peach bellini

\$65 per bottle

For parties over 25 guests the menu is limited to 3 entrées

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. GF: GLUTEN FREE VEG: VEGETARIAN

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

BRUNCH MENU

\$46 Per Person

OFFERED SATURDAY & SUNDAY 10AM - 3PM ONLY

Starters

FOR THE TABLE

House Made Focaccia Bread

basil pine nut pesto **VEG**

Hummus

grilled pita, cucumber, tomato, red onion, feta **VEG**

Margherita Flatbread

crushed tomato, fresh mozzarella, basil **VEG**

Entrée

CHOICE OF

Mediterranean Salad

feta, almond, tomato, couscous, oregano vinaigrette **VEG**

Bacon Cheeseburger*

caramelized onion, aged cheddar, arugula, mayo

Atlantic Salmon*

roasted beet, fingerling potato, horseradish vinaigrette **GF**

Garden Vegetable Scramble

grilled zucchini, broccolini, tuscan kale, avocado, parmesan, breakfast potatoes **VEG**

Egg Sandwich

avocado, bacon, american cheese, toasted brioche, mayo, breakfast potatoes

BRUNCH ADDITIONS

SEE PAGE 14

Table Side Mimosas

orange juice & bubbles

\$55 per bottle

Enhance your table side mimosas

INCLUDES THREE JUICES: pompassionfruit, mixed berry, peach bellini

\$65 per bottle

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LUNCH MENU

\$37 Per Person

OFFERED MONDAY-FRIDAY 11AM - 3PM ONLY

Starters

FOR THE TABLE

Hummus

grilled pita, cucumber, tomato, red onion, feta **VEG**

Piccante Flatbread

italian sausage, spicy salami

Entrée

CHOICE OF

Mediterranean Salad

feta, almond, tomato, couscous, oregano vinaigrette **VEG**

Sweet Potato Cannelloni

roasted mushroom, toasted almond **VEG**

Bacon Cheeseburger*

carmelized onion, aged cheddar, arugula, mayo

Turkey Grinder

provolone, tomato, cherry pepper, oregano, mayo

Tuna Salad Sandwich

apple, celery, swiss, baby greens, mayo, toasted wheat

LUNCH ADDITIONS

SEE PAGE 14

Enhance your Menu

Filet of Beef*

horseradish dauphinoise potato, asparagus, red wine shallot jus **GF**

For parties over 25 guests the menu is limited to 3 entrées

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LUNCH MENU

\$48 Per Person

OFFERED MONDAY-FRIDAY 11AM - 3PM ONLY

Starters

FOR THE TABLE

Hummus

grilled pita, cucumber, tomato, red onion, feta **VEG**

Margherita Flatbread

crushed tomato, fresh mozzarella, basil **VEG**

House Made Focaccia Bread

basil pine nut pesto **VEG**

Salad Course

Classic Caesar Salad

parmesan, crouton

Entrée

CHOICE OF

Sweet Potato Cannelloni

roasted mushroom, toasted almond **VEG**

Chicken Scallopini

mushroom madeira, mozzarella, torn prosciutto, baby spinach, lemon olive oil

Tuna Salad Sandwich

apple, celery, swiss, baby greens, mayo, toasted wheat

Atlantic Salmon*

roasted beet, fingerling potato, horseradish vinaigrette **GF**

Dessert

Warm Butterscotch Cream Cake

vanilla bean gelato

Enhance your Menu

Filet of Beef*

horseradish dauphinoise potato, asparagus, red wine shallot jus **GF**

For parties over 25 guests the menu is limited to 3 entrées

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DINNER MENU

\$65 Per Person

OFFERED EVERYDAY AFTER 5PM

Starters

FOR THE TABLE

House Made Focaccia Bread basil pine nut pesto **VEG**

Hummus grilled pita, cucumber, tomato, red onion, feta **VEG**

Salad

CHOICE OF

Mediterranean Salad

feta, almond, tomato, couscous, oregano vinaigrette **VEG**

Classic Caesar Salad

parmesan, crouton

Entrée

CHOICE OF

Chicken Scallopini

mushroom madeira, mozzarella, torn prosciutto, baby spinach, lemon olive oil

Atlantic Salmon*

roasted beet, fingerling potato, horseradish vinaigrette **GF**

Bacon Wrapped Pork Tenderloin*

creamed corn, grilled asparagus, smoked onion, potato, piquillo pepper jus

Sea Scallops*

wild mushroom, black truffle polenta, pumpkin seed granola, bacon gastrique **GF**

Sweet Potato Cannelloni

roasted mushroom, toasted almond **VEG**

Dessert

CHOICE OF

Warm Butterscotch Cream Cake vanilla bean gelato

Dark Chocolate Cheesecake praline caramel, vanilla crema, hazelnut lace cookie

Enhance your Menu

Filet of Beef*

horseradish dauphinoise potato, asparagus, red wine shallot jus **GF**

For parties over 25 guests the menu is limited to 1 salad, 3 entrées and 1 dessert

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DINNER MENU

\$75 Per Person

OFFERED EVERYDAY AFTER 5PM

Starters

FOR THE TABLE

- House Made Focaccia Bread basil pine nut pesto **VEG**
Bacon Wrapped Dates italian sausage, piquillo pepper **GF**
Crispy Brussels Sprouts cranberry pesto, hazelnut breadcrumbs, pecorino, saba **VEG**
Piccante Flatbread italian sausage, spicy salami

Salad

CHOICE OF

- Mediterranean Salad feta, almond, tomato, couscous, oregano vinaigrette **VEG**
Classic Caesar Salad parmesan, crouton

Entrée

CHOICE OF

- Chicken Scallopini
mushroom madeira, mozzarella, torn prosciutto, baby spinach, lemon olive oil
Atlantic Salmon*
roasted beet, fingerling potato, horseradish vinaigrette **GF**
Bacon Wrapped Pork Tenderloin*
creamed corn, grilled asparagus, smoked onion, potato, piquillo pepper jus
Sea Scallops*
wild mushroom, black truffle polenta, pumpkin seed granola, bacon gastrique **GF**
Sweet Potato Cannelloni
roasted mushroom, toasted almond **VEG**

Dessert

CHOICE OF

- Warm Butterscotch Cream Cake vanilla bean gelato
Dark Chocolate Cheesecake praline caramel, vanilla crema, hazelnut lace cookie

Enhance your Menu

Filet of Beef*

horseradish dauphinoise potato, asparagus, red wine shallot jus **GF**

For parties over 25 guests the menu is limited to 1 salad, 3 entrées and 1 dessert

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ADDITIONS

Starters

FOR THE TABLE - PRICED PER ITEM

Prosciutto di Parma

artichoke preserve, whipped ricotta, black truffle, arugula, torn bread 19

Bacon Wrapped Dates

italian sausage, piquillo pepper 14.5 GF

Hummus

grilled pita, cucumber, tomato, red onion, feta 13 VEG ADD: VEGETABLES 16

Crispy Brussels Sprouts

cranberry pesto, hazelnut breadcrumbs, pecorino, saba 13 VEG

Flatbreads

SERVED FAMILY STYLE - PRICED PER ITEM

Heirloom Tomato & Corn

red onion, caramelized feta, lemon, arugula 16 VEG

Grilled Artichoke

truffle goat cheese, piquillo pepper preserve, garden herbs 16.5 VEG

Margherita

crushed tomato, fresh mozzarella, basil 15 VEG

Piccante

italian sausage, spicy salami 18.5

Pesto Chicken

caramelized onion, tomato, pine nut 17

Dessert

\$12 per person

CHOICE OF

Warm Butterscotch Cream Cake

vanilla bean gelato

Dark Chocolate Cheesecake

praline caramel, vanilla crema, hazelnut lace cookie

Drinks

BASED ON CONSUMPTION

Beer, Wine, Cocktails & Non-Alcoholic Beverage

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HOSTED BAR PACKAGES

Beer & Wine

HOUR 1 \$20 PER PERSON · HOURS 2+ \$15 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails
All craft, domestic, imported, and non-alcoholic beers
Bottega "Il Vino Dei Poeti" Prosecco, Drylands Sauvignon Blanc, Kali Hart Chardonnay, Fox Block XV Pinot Noir,
and Label Story Napa Valley Cabernet Blend
To customize your wine program additional varietals may be substituted

THE ESSENTIAL BAR

HOUR 1 \$27 PER PERSON · HOURS 2+ \$18 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails
All craft, domestic, imported, and non-alcoholic beers
Piper Sonoma Brut, Michel Armand Sancerre, Banshee Chardonnay, Fox Block XV Pinot Noir,
and Label Story Napa Valley Cabernet Blend
Choice of any 2 specialty cocktails as well as single pour drinks featuring the following spirits:
Smirnoff Vodka, Evan Williams KY Bourbon, New Amsterdam Gin, Cuervo Tradicional Blanco Tequila,
Johnnie Walker Red Label Scotch, Mahina Platinum Rum

THE ELEVATED BAR

HOUR 1 \$33 PER PERSON · HOURS 2+ \$23 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails
All craft, domestic, imported, and non-alcoholic beers
All available menu-listed wines by-the-glass
Choice of any 2 specialty cocktails as well as called drinks featuring the following spirits:
Tito's Vodka, Buffalo Trace Bourbon, Tanqueray Gin, Lunazul Reposado Tequila,
Johnnie Walker Black Scotch, Sailor Jerry Rum

THE EXCLUSIVE BAR

HOUR 1 \$40 PER PERSON · HOURS 2+ \$30 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails
All craft, domestic, imported, and non-alcoholic beers
All available menu-listed wines by-the-glass
Choice of any 4 specialty cocktails as well as called drinks featuring the following spirits:
Vodka - Tito's, Grey Goose, Ketel One, Belvedere
Bourbon & Rye - Buffalo Trace, Maker's Mark, Bulleit, Basil Hayden's, Knob Creek, Angel's Envy, Elijah Craig
Gin - Bombay Sapphire, Hendrick's, Tanqueray
Tequila - Código Blanco, Patrón Silver, Don Julio Reposado, Casamigos Anejo
Scotch - Glenmorangie 10yr, Laphroaig 10yr, Macallan 12yr, Oban 14yr, Lagavulin 16yr
Rum - Don Q Reserva, Sailor Jerry, Zacapa 23yr
Cordials & Brandy - Grand Marnier, Hennessy VSOP, Fernet Branca

THE TIMELINE FOR YOUR BEVERAGE PACKAGE WILL BE THE ENTIRE DURATION OF YOUR SELECTED SERVICE HOURS,
UNLESS OTHERWISE ARRANGED WITH YOUR EVENTS MANAGER

*Wine Varietals and Spirits subject to availability, please contact your Special Events Manager to confirm selections.

Event Facts & Helpful Info

FOOD & BEVERAGE MINIMUMS

Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge. Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

SERVICE CHARGE VS. GRATUITY

Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event—always at your discretion. The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over \$10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option. Deposits may also apply. Your Special Events Manager will walk you through the details.

CONFIRMING YOUR EVENT

Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

MENU SELECTION

To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event. Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

FINAL GUEST COUNT

Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly. If fewer attend, we'll honor the original count in your agreement.

ARRIVING ON TIME

If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

CANCELLATIONS

We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies. Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

PATIO EVENTS & WEATHER

We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside. If no alternate space is available, the cancellation fee would apply.

DECORATIONS

We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners. To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

LOGOS & COLLATERAL

Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

CREDIT CARD INFORMATION

We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security. Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

FINAL PAYMENT

Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups). Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.